



SAUVIGNON BLANC

RESERVE EL DELIRIO

Variety: Sauvignon Blanc
Vintage: 2008
Valley: Casablanca
Final blend: Sauvignon Blanc 100%

Chemical analysis

Alcohol: 13.0°
pH: 3.23
Total acidity: 5.94 g/l (tartaric)
Residual sugar: 2.82 g/l

Climate: The coastal climate of the Casablanca Valley features morning fog that burns off by midday, hot afternoons, and soft ocean breezes in the early evening, which produce very cool nights throughout the growing season. The marked difference in daytime and nighttime temperatures favors the development of the characteristic aromas of the Sauvignon Blanc variety.

Harvest date: April 2007.

Harvest: Hand-picked into half-ton bins. Cluster selection on the vine, with leaf removal prior to vintage. Harvested only in the morning hours to keep the fruit cool.

Winemaking: Gently crushed and de-stemmed. Pre-fermentation maceration at 59°F (15°C) for 12 hours in the press.

Pressing: Gentle pressing regime to avoid oxidation, with press fractions determined by constant tasting.

Primary fermentation: In stainless steel tanks, at 59–64°F (15–18°C).

After fermentation lies contact during three weeks

Wine description

Appearance: Bright to pale yellow, with pale yellow hues.

Aromas: Powerful and elegant, evoke white peaches and pears, as well as herbal notes, acacia and lavender.

Palate: Lively entry, open and accessible with mouth-filling texture, a soft, subtle balance of acidity and tannins, leading into a wide and focused finish.

A charming wine for everyday drinking, this Sauvignon Blanc expresses true varietal aromas, with a both lively and refined balance.

Serving suggestions

Serve with ceviche, shellfish, and fat, firm-textured ocean fish. Best enjoyed in its youth, within two years of bottling, at a cool 57°F (14°C).

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